

The Black Pack, Pinotage 2016

W.O. Paarl

Cultivars Pinotage 100%

Analysis Alc: 14.08% | R.S: 2.9g/l | T.A: 6g/l | Ph: 3.55

Awards and accolades

- 3.5 stars – Platter 2018

The story of this wine

Our friend Jenny Metelerkamp who lived with us at Lloyd's camp, Botswana produced the fine Painted Wolf ink drawing for our logo which we adapted to suit this elegant black label and finishing the product with a burnt orange capsule.

Tasting notes

A polished wine with flavours and aromas of fresh berry fruit, toasty oak and creamy vanilla with evident ripe tannins and a long lingering finish.

Food suggestions

A bright elegant wine which is wonderful with simply grilled steak or lamb chops, well flavoured country styles sausage or braised beef/lamb dishes which are made up with wild mushroom such as porcini and ceps.

Ageing potential

This wine will age in bottle for up to 10 years from vintage.

The Vineyard

Pinotage grapes were sourced from Langvlei vineyard in the Windmeul area of Paarl. The vineyard is owned by Willy Dreyer and is in organic conversion. It is precision farmed in order to produce the best possible grapes. The soil is mainly Glenrosa, a decomposed shale and granite composite and is west facing. Yields are round 8 tons to the hectare.

Winemaking

The grapes were hand-picked and then sorted on a high-tech laser guided sorting table (loaned) ensuring berries of perfect ripeness. The wine fermented in small open tanks with natural yeast. We did punch downs a number of times a day. When the wine was dry it was pressed straight into barrel, mostly tight grain French oak, 70% new, for nine months. 2400 bottles produced.

